

Bacco Bistrò Menu

FOR BREAKFAST

◆ OVER THE COUNTER ◆ AT THE TABLE ◆ INGREDIENTS

Espresso	€1,20	€2,50	coffee
NO ALLERGENS			
Double Espresso	€2,50	€4,00	coffee
NO ALLERGENS			
Double Specialty Espresso	€5,00	€5,00	coffee
NO ALLERGENS			
Caffè corretto	€1,70	€2,50	coffee, spirits
NO ALLERGENS			
Decaf	€1,40	€2,80	coffee
NO ALLERGENS			
Cappuccino	€1,40	€3,00	coffee, milk
ALLERGENS: MILK			
Flat White	€3,50	€4,50	coffee, milk
ALLERGENS: MILK			
Soy Cappuccino	€1,60	€3,20	coffee, soy
ALLERGENS: SOY			
Lactose-free Cappuccino	€1,60	€3,20	coffee, milk
ALLERGENS: MILK			
Oat Cappuccino	€1,70	€3,20	coffee, oat
ALLERGENS: GLUTEN			
American coffee	€4,00	€5,00	coffee
NO ALLERGENS			

FOR BREAKFAST

❖ OVER THE COUNTER ❖ AT THE TABLE ❖ INGREDIENTS

Italian iced coffee	€1,60	€2,50	coffee
NO ALLERGENS			
American iced coffee	€4,00	€5,00	coffee
NO ALLERGENS			
Italian iced cappuccino	€1,80	€3,00	coffee, milk
NO MILK			
American iced cappuccino	€4,50	€5,00	coffee, milk
NO MILK			
Latte macchiato	€1,50	€3,50	coffee, milk
ALLERGENS: MILK			
Coffee and milk	€1,70	€4,00	coffee, milk
ALLERGENS: MILK			
Caffè Marocchino	€1,50	€3,00	coffee, milk, chocolate
ALLERGENS: MILK			
Hot chocolate	€4,50	€5,00	chocolate, cocoa, sugar, potato starch, milk
ALLERGENS: MILK			
Barley coffee	€1,40	€2,20	barley
ALLERGENS: GLUTEN			
Ginseng	€1,60	€2,70	ginseng
ALLERGENS: NUTS, EGGS, SOY			
Hot tea	€3,00	€4,00	tea
NO ALLERGENS			
Italian iced tea	€2,00	€3,50	tea
NO ALLERGENS			

FOR BREAKFAST

❖OVER THE COUNTER❖AT THE TABLE❖INGREDIENTS

American iced tea	€3,50	€4,50	tea
NO ALLERGENS			
Infusions	€3,00	€4,00	tea, chamomile tea, infusions
NO ALLERGENS			

LIEVITATI, TORTE E BISCOTTERIA

Croissant	€2,00	€2,50	flour, eggs, sugar, butter, jam, chocolate, hazelnut/pistachio spread
ALLERGENS: GLUTEN, EGGS, PEANUTS, MILK, SESAME, NUTS, SULPHITES (JAM)			
Cake	€3,00	€4,00	eggs, sugar, milk, oil, orange, flour, cocoa, yeast
ALLERGENS: MILK, GLUTEN, EGGS, NUTS			
Banana Bread	€3,00	€4,00	eggs, sugar, banana, flour, milk, oil, nut, yeast, chocolate
ALLERGENS: MILK, GLUTEN, EGGS, NUTS			
Jam tarte	€3,00	€4,00	flour, butter, sugar, eggs, jam, yeast, hazelnut/pistachio spread
ALLERGENS: MILK, GLUTEN, EGGS, SULPHITES (JAM)			
Mini jam tarte	€1,30	€2,00	flour, butter, oil, sugar, eggs, yeast, jam
ALLERGENS: MILK, GLUTEN, EGGS, SULPHITES (JAM)			
Baci di dama cookie	€1,30	€2,00	flour, butter, sugar, almond, hazelnut, hazelnut/pistachio spread
ALLERGENS: MILK, GLUTEN, NUTS			
Chocolate cookie	€1,30	€2,00	flour, eggs, butter, sugar, nuts, chocolate, cocoa, yeast
ALLERGENS: MILK, EGGS, GLUTEN, NUTS			

Sicilian Almond cookie €1,30

€2,00

almond, sugar, egg white, bitter
almond essence, yeast, candied cherry

ALLERGENS: NUTS, EGGS, SULPHITES (CANDIED)

Sicilian hazelnut cookie €1,30

€2,00

hazelnut, sugar, egg white, bitter
almond essence, yeast, candied cherry

ALLERGENS: NUTS, EGGS, SULPHITES (CANDIED)

Cookie €1,30

€2,00

flour, sugar, eggs, butter,
chocolate, cocoa, yeast, almond

ALLERGENS: GLUTEN, NUTS, EGGS, MILK

FRUIT AND VEG

◆OVER THE COUNTER◆AT THE TABLE◆INGREDIENTS

Fresh orange juice

€4,00

€5,00

orange

NO ALLERGENS

Fresh orange and lemon juice

€4,50

€5,00

orange, lemon

NO ALLERGENS

Fresh juices

€5,00

€5,00

fruit and vegetable

ALLERGENS: CELERY

Pomegranate juice

€4,50

€5,50

pomegranate

NO ALLERGENS

Fruit salad

€5,00

€5,00

Seasonal fruit

NO ALLERGENS

FOR LUNCH

❖TAKE AWAY❖AT THE TABLE❖INGREDIENTS

Sandwich €3,00 €4,00 loaf bread, cheese, cold cuts, eggs, tuna, veg, mayonnaise

ALLERGENS: GLUTEN, MILK, FISH, NUTS, SULPHITES (COLD CUTS), MUSTARD, EGGS, CELERY

Salmon Sandwich €3,50 €4,50 loaf bread, cheese, salmon, vegetables, mayonnaise

ALLERGENS: GLUTEN, MILK, FISH, NUTS, SULPHITES (SALMON), MUSTARD, EGGS, CELERY

Toast €4,50 €5,00 loaf bread, cheese, cold cuts, vegetables

ALLERGENS: GLUTEN, MILK, FISH, NUTS, SULPHITES (COLD CUTS), MUSTARD, EGGS, CELERY

Mini tomato pizza €1,00 €1,00 flour, tomato

ALLERGENS: GLUTEN, MILK

Bagel €5,00 €5,50 bagel, cheese, cold cuts, eggs, vegetables

ALLERGENS: GLUTEN, MILK, SULPHITES (COLD CUTS), EGGS, CELERY

Savory croissant €4,00 €4,50 savory croissant, cheese, cold cuts, eggs, veg

ALLERGENS: GLUTEN, MILK, SULPHITES (COLD CUTS), EGGS, CELERY

Stuffed Focaccia €5,00 €5,00 focaccia, cheese, cold cuts, eggs, veg

ALLERGENS: GLUTEN, MILK, SULPHITES (COLD CUTS), EGGS, CELERY

Stuffed sandwich €5,00 €6,00 sandwich, cheese, cold cuts, eggs, veg

ALLERGENS: GLUTEN, MILK, SULPHITES (COLD CUTS), EGGS, CELERY

Meat/Porchetta sandwich €5,00 €6,00 sandwich, meat, porchetta, cheese, veg

ALLERGENS: GLUTEN, MILK, SULPHITES (MEAT), CELERY

FOR LUNCH

❖TAKE AWAY❖AT THE TABLE❖INGREDIENTS

Salmon sandwich	€6,50	€6,50	sandwich, cheese, salmon, veg
ALLERGENS: GLUTEN, MILK, SULPHITES (FISH), FISH, CELERY			
Piadina	€5,00	€6,00	piadina, cheese, cold cuts, eggs, veg
ALLERGENS: GLUTEN, MILK, SULPHITES (COLD CUTS), EGGS, CELERY			
Big Salad	€9,00	€9,00	seasonal vegetables, tuna, eggs, mozzarella, cold cuts
ALLERGENS: FISH, MILK, CELERY, MUSTARD, NUTS, SESAME, SULPHITES (COLD CUTS),			
Crudités	€8,00	€ 8,00	radicchio, zucchini, fennel, carrots, peppers, pears, spices, herbs
ALLERGENS: CELERY, MUSTARD, NUTS, SESAME			
Plate of vegetables*	€9,00	€ 9,00	vegetables, oil, salt
ALLERGENS: CELERY, SESAME, MUSTARD, NUTS			
Plate with breaded chicken/meat*	€9,00	€ 9,00	chicken, meat, bread, oil, salt
ALLERGENS: GLUTEN, SESAME, MUSTARD, NUTS			

***FROZEN FOOD**

TO DRINK

❖ TAKE AWAY ❖ AT THE TABLE ❖ INGREDIENTS

WATER AND WINES

Bottle of water 500 ml €1,00 €1,00

Bottle of water 1,5 l €2,00 €3,00

Red and White Wines from €4,50 to €7,00

ALLERGENS: SULPHITES

Prosecco from €4,50 to €7,00

ALLERGENS: SULPHITES

SOFT DRINKS AND SPIRITS

Coke/Coke Zero €2,50 €3,50

Fanta Orange €2,50 €3,50

Fanta Orange Bitter €2,50 €3,50

Sprite €2,50 €3,50

Lemonsoda/Oransoda €2,50 €3,50

Tonic water €2,50 €3,50

Lemon tonic €2,50 €3,50

Red Bull €3,00 €3,50

Cedrata (Cedrat soda) €2,50 €3,50

Iced Tea 500 ml €2,50 €3,50

Crodino €3,00 €4,00

Red/White Bitter (aperitif) €3,00 €4,00

Campari soda €3,00 €4,00

Aperol soda	€3,00	€4,00
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TO DRINK

❖TAKE AWAY❖AT THE TABLE❖INGREDIENTS

Spritz	€7,50	€ 7,50
Negroni	€7,50	€ 7,50
Grappa	€3,00	€ 4,00
Barrel-aged Grappa	€3,50	€ 4,00
Rum	€4,00	€5,00
Whisky	€4,00	€5,00
Gin	€4,00	€5,00
Vodka	€4,00	€5,00
Amari (Bitter liqueur)	€2,50	€3,50

BIERS

Peroni 0,33	€2,50	€3,50
Peroni Chill Lemon 0,33	€2,50	€3,50
Menabrea 0,33	€2,50	€3,50
Porette 0,33	€2,50	€3,50
Corona 0,33	€3,50	€5,00
Ceres 0,33	€4,00	€5,00
Tennent's 0,33	€4,00	€5,00
Heineken 0,33	€3,00	€4,00
Franziskaner 0,50	€4,00	€6,00
Messina 0,50	€4,00	€5,00
Ichnusa 0,50	€4,00	€5,00
Peroni 0,66	€3,50	€5,00
Non-alcoholic Beck's 0,33	€2,50	€3,50

THE 14 FOOD ALLERGENS



MOLLUSCS

Including land snails, whelks and squid.



EGGS

Can be found in cakes, sauces and pastries.



FISH

Found in pizza, dressings and Worcestershire sauce.



LUPIN

Lupin can be found in bread, pastries and pasta.



SOYA

Various beans including edamame and tofu.



MILK

Butter, cheese, cream and milk powders contain milk.



PEANUTS

Can be found in cakes, biscuits and sauces.



GLUTEN

In food made with flour such as pasta and bread.



CRUSTACEANS

Such as crab, lobster, prawns, shrimp and scampi.



MUSTARD

Can be in liquid or powder form as well as seeds.



NUTS

Including cashews, almonds and hazelnuts.



SESAME

Found on burgers, bread sticks and salads.



CELERY

Including stalks, leaves, seeds and celeriac.



SULPHITES

Found in dried fruit like raisins and some drinks.